

Jam Drops

Serves: 40

Fresh from the garden: Eggs

Difficulty: Easy

Ingredients:		Equipment:	
<ul style="list-style-type: none"> • 1 1/2 cups self-raising flour • 2 teaspoons cinnamon • 6 tablespoons custard powder • 140g softened butter • 2 eggs, beaten • 8 tablespoons sugar • 2 tablespoons of plain flour (for your hands when rolling mixture into balls) • Jam of choice 		<ul style="list-style-type: none"> • Measuring cups • Measuring spoons • 3 large baking trays • Whisk • Electric mixer 	<ul style="list-style-type: none"> • Large mixing bowl • Wooden spoon • Wire cooling rack

What to do: Preheat oven to 180C

- Line 3 baking trays with baking paper.
- Cream butter, sugar and eggs together with electric mixer
- Gently fold in self-raising flour, custard powder and cinnamon with wooden spoon
- Roll dough into small balls, flouring your hands with plain flour
- Place on baking tray and make a indent for the jam with a floured finger or similar
- Add a small amount of jam
- Bake for 10-15 minutes or until golden brown.

NOTE: The mixture is supposed to be moist. You need to flour your hands with plain flour when you roll the mixture into balls. If you like less cinnamon, reduce the amount although I love the cinnamon flavour.